



ADVANCED FINISHING VAT (AFV)



FROM OUR INNOVATIVE LINE OF CHEESEMAKING EQUIPMENT.

Higher Consistency. Higher Profits.

The Advanced Finishing Vat (AFV), manufactured by APT, was designed for customers requiring the flexibility of an enclosed multi-use finishing table for all varieties of cheeses. We understand the commitment you make when purchasing new finishing vats and our team is committed to work with you to achieve the optimum results of the AFV.

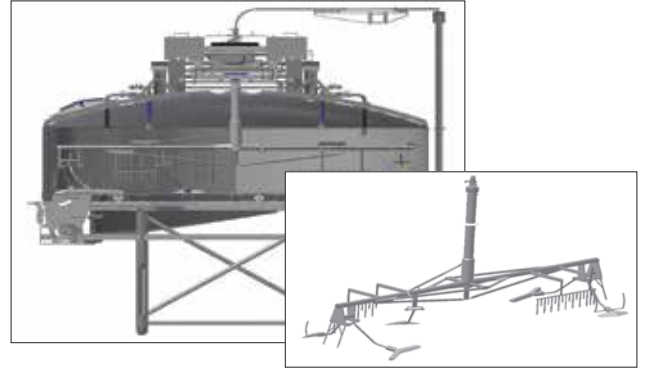
www.APT-INC.com

APT@APT-INC.COM | 877.230.5060 | An Employee Owned Company

Advanced Finishing Vat (AFV) Features

Agitation

The AFV agitator is designed to stir the curd during whey drainage and during the salt application. The (3) smaller shoes are used for the agitation of the cheese along with curd rakes keeping the curd granular without the cheese balling/knitting during normal stirring. The (2) larger shoes are used for unloading the curd into the discharge gates. Multiple recipe steps give you the flexibility to speed up or slow down the agitator during the entire make procedure.



Traverse

The traverse is used to move the agitator assembly from end to end. Traverse is measured in feet per minute (f/m) travel time and is designed to be balanced with proper agitation speeds (RPMs). Traverse is as important as the agitation, whether it's in the "stir" or "unload" mode. During operation, stainless steel safety shrouds are in place to keep personnel away from moving parts and also provide environmental protection. The AFV has safety circuitry to stop movement of the traverse in the event of an obstruction.



Salting

The salt application can be used with an automated bulk system or a single batch system. The automated bulk system has less operator involvement whereas the single batch system requires an operator to add the total salt per cheese batch, into a salting pot. Both salt systems use the single salt tube that is located in the center of the agitator movement shaft and uses the agitator to spread the salt over the cheese. Both systems have the flexibility to add the salt in multiple applications for improved salt retention in the cheese.



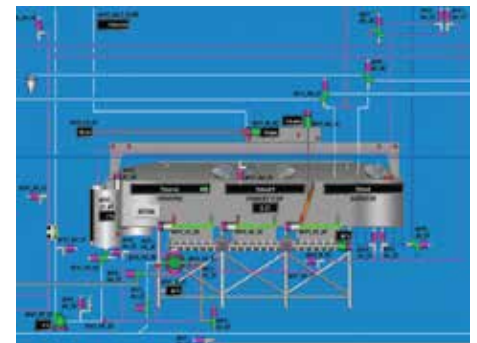
Unloading

There are (3) unload discharge gates that open into an auger area. The unload shoes push the cheese down into the auger. The auger transports the cheese curd to one end where a star valve meters the curd into a pneumatically operated blower line.



AFV Controls & Automation Package

APT's automation and controls are a key part of our success in the overall process and sanitation of our AFVs. Recipe steps allowing flexibility to operate the AFVs for all types of cheese reflect the Engineers overall understanding of the equipment. Our AFV automation package has the flexibility to optimize all aspects of the AFV. Each step is programmed to allow for the highest performance obtainable with your Advanced Finishing Vats.





Leverage the flexibility of a multi-use finishing table to produce all varieties of cheeses. Advanced features include agitation, traverse, salting, and unloading as well as a Controls & Automation package so you can optimize performance and reduce labor costs.

- Enclosed to atmosphere
- Multiple recipes for any cheese type
- Dwell curd wash on high moisture cheeses
- Heating jacket for lower moisture cheeses
- Automatic and semi-automatic salt applications
- Automatic transfer to cheese packaging



Capacity	Overall Length	Overall Width	Nominal Cheese Per Batch
AFV-4K	26'	7'-6"	4,000 lbs
AFV-5K	30'	7'-6"	5,000 lbs
AFV-6K	26'	12'-2"	6,000 lbs
AFV-7K	30'	12'-2"	7,000 lbs
AFV-8K	34'	12'-2"	8,000 lbs

* Minimum Height – 14'



From conceptual design through commissioning, APT has the talent, size and experience to integrate dairy plants from milk receiving through the entire cheese making process in your new or existing facility.



EXCEPTIONAL
CUSTOMER SERVICE FROM
DESIGN TO INSTALLATION.

INNOVATIVE SOLUTIONS
FOR EVERY PROJECT,
BIG OR SMALL.

CUSTOM FABRICATION
AND ENGINEERING
EXPERTISE.



APT occupies over 100,000 sq ft of state-of-the-art manufacturing and production space in Minnesota, Idaho and California to better serve the North American market. APT is and always has been committed to customer satisfaction. For nearly two decades, we have helped customers grow their business and profits. Perfecting performance and increasing efficiencies is a standard goal of APT's Products and Services.

Engineering | Fabrication | Controls | Installation

www.APT-INC.com

APT@APT-INC.COM | 877.230.5060 | An Employee Owned Company